

**Online Resource 1**

**Article Title:** Improving the baking quality of bread wheat by genomic selection in early generations

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**Table S1** Overview of the subdivision of the dough rheological analysed population of lines into five sets as well as the additional set of lines phenotyped for protein content in multi-environment trials.

Set	Years	Phenotyped traits		Lines <sup>†</sup>
		Protein content	Rheological	
Total <sub>Rheo</sub>	2009-2016	x	x	401
Basis <sub>Rheo</sub>	2009-2013	x	x	191
Independent <sub>Rheo</sub>	2014	x	x	70 (70)
	2015	x	x	43 (79)
	2016	x	x	97 (125)
Addition <sub>Protein</sub>	2009-2013	x		439
<i>Sum</i>				840

<sup>†</sup>Number of unique lines in each set and the number of lines used for the analysis in parenthesis.